



E⁴ Electric Fryer-and-a-Half Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

E⁴ Electric Fryer-and-a-Half Fryers

Models

FPRE14-7



Standard Features

- FootPrint® filtration
- Full/Half vats
- Deep cold zone
- Swing-up, ribbon type elements
- Open-pot design
- Centerline temperature sensor
- Casters
- Computer Magic
- Rear oil flush
- Automatic melt cycle
- Boil-out mode

Options & Accessories

Frypot covers

Specifications

The Frymaster FPRE14-7 Full Vat/Half Vat electric fryer is specially designed for non-traditional restaurant operations, to be used under a ventless hood. It features the FootPrint® Filtration System, which fits neatly underneath the fryer, requiring no additional floor space. This hands-off filtering system sets new standards for cost savings, safety, ease of operation and reliability. The entire filtering operation is automatic and takes about 3 minutes to complete.

The FPRE14-7 Full/Half Vat fryer has a minimum 40-lb. (20 liters*) and maximum 50-lb. (25 liters*) shortening capacity in the full vat. It has a minimum 20 lbs. (10 liters*) and maximum 25-lb. (12 liters*) shortening capacity in the half vat. The full vat frying area is 13-13/16" x 15-1/2" (351 x 394 mm); half vat, 6-1/2" x 15-1/2" (165 x 394 mm) and can be located on the left or right side. The COMPUTER MAGIC® controller assures pin-point accuracy of shortening temperature, extending shortening life and producing a uniformly cooked product.

Centerline temperature sensor mounting permits instant response to temperature drops caused by cold food placed in the cooking area. Computer Magic automatically adjusts cooking time, and signals when each load is done. LED readouts display cooking time count down, and provide precise frypot

temperature on command. It is simple to program and reprogram changes right on the grease-proof control panel. Self-cleaning electric elements have low-watt density for increased reliability and extended life.

The swing-up, ribbon designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch of the frypot to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. A rear flush feature moves sediment to the front drain valve for easy and thorough removal. If desired, only the one-half size frypot can be used during off-hour frying when traffic is light; thus saving energy and prolonging shortening life.

This model is available with stainless pot and door, with enamel cabinet or with stainless pot, door and cabinet.

*Liter conversions are for solid shortening @70°F.

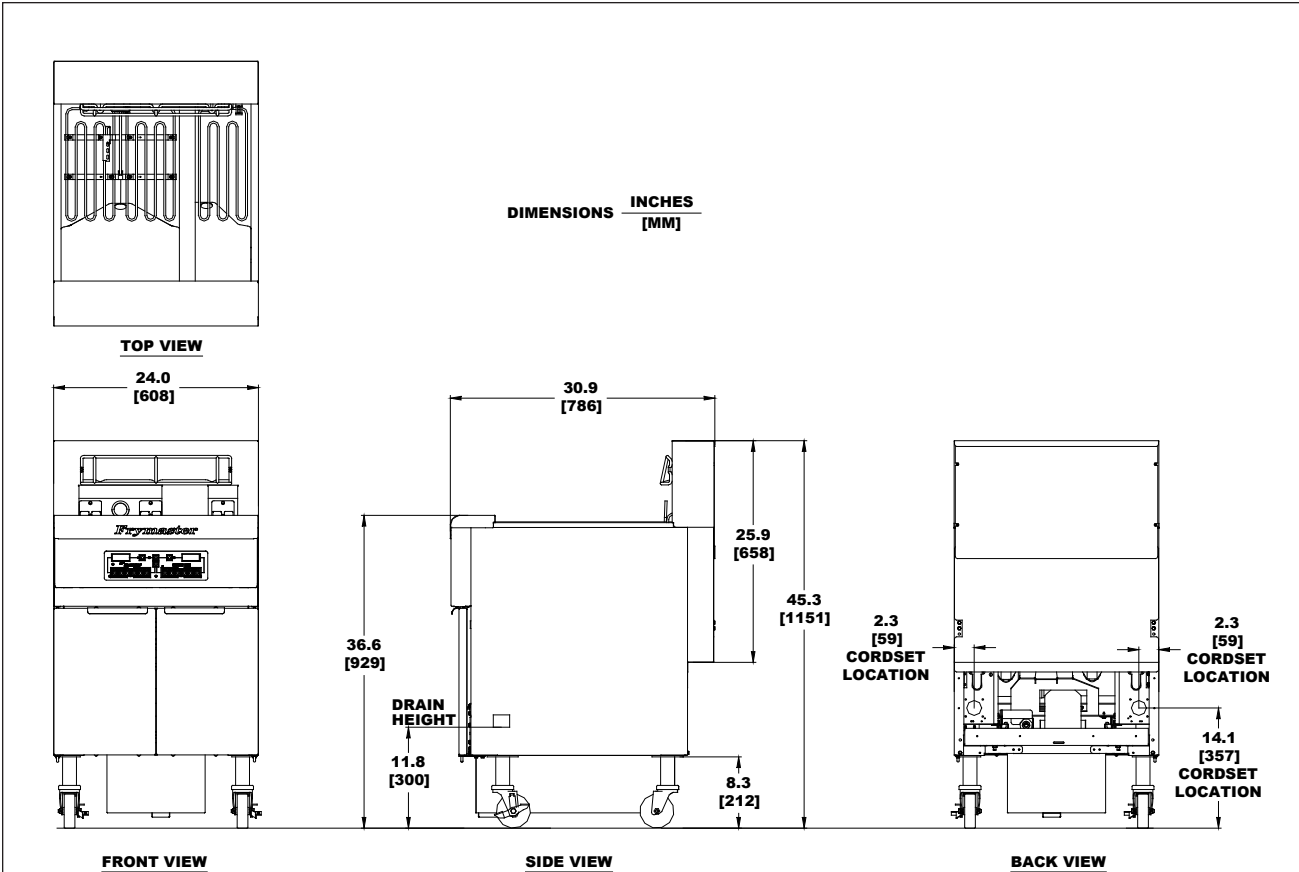


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Enodis®



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FPRE14-7	50 lb. Full Vat (25 liters) 25 lb. Half Vat (12 liters)	45.30" (1151 mm)	24" (608 mm)	30.90" (786 mm)	11.8" (300 mm)	290 lbs. (132 kg)	370 lbs. (168 kg)	85	47.25	H 54" (1372 mm)	W 36" (914 mm)	L 42" (1067 mm)

POWER REQUIREMENTS (2 supply connections required)

3 PHASE VOLTAGE	FULL VAT 14 kW		HALF VAT 7 kW	
	Amps Per Leg	Wire Size (avg. mm ²)	Amps Per Leg	Wire Size (avg. mm ²)
208	39	6 (16)	20	10 (6)
240	34	6 (16)	17	10 (6)
480**	17	10 (6)	9	14 (2.5)
380/220*	22	10 (6)	11	14 (2.5)
415/240*	20	10 (6)	10	14 (2.5)

*Minimum recommended wire size for 60°C wire. 1 phase available.

**480V unit will have an additional 120V power cord.

NOTES

Wire size specified at 60°C minimum *neutral required (4 wire wye system). This fryer is provided with two separate power supply connections, one for the full vat and one for the half vat (cords not provided).

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

- SD Stainless steel pot and door -- enamel cabinet
- SC Stainless steel pot, door and cabinet

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